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Dehydration of Okara with Calcium Chloride

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Okara is a by-product of tofu and soybean protein production. Okara moisture. The dehydration of okara is very difficult with the conventional present work, okara was dehydrated with a compression instrument calcium chloride. About 65% water content, on a wet basis, could

addition of calcium chloride at levels higher than 0.01 g/g of wet of of the dehydrated okara correlated with the pH of the dehydrated s dehydration with calcium chloride. With 2% calcium chloride solut than 67% could be obtained during four repeated dehydration cycl

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